

**Department of Public Health and Social Services**  
**Division of Environmental Health**  
**Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	<u>2A</u>	<u>2 123 2018</u>		<u>LORWILL CATERING SERVICE</u>	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>		RATING	<u>11:00 AM</u>		<u>VALDEZ, LORNA M</u>	
Investigation			<u>B</u>	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				<u>17 000 2516</u>		<u>#252 MAINE CORPS DRIVE, Dededo, Guam</u>	
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY	
<u>CATERING</u>			<u>1</u>	<u>777-1266</u>	<u>3</u>	<u>3</u>	
					No. of Repeat Risk Factor/Intervention Violations		
					<u>NA</u>		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
<b>Supervision</b>						
1	IN	OUT	Person in charge present, demonstrates knowledge, and performance duties			6
<b>Employee Health</b>						
2	IN	OUT	Management awareness; policy present			6
3	IN	OUT	Proper use of reporting, restriction & exclusion			6
<b>Good Hygienic Practices</b>						
4	IN	OUT	Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	IN	OUT	No discharge from eyes, nose, and mouth			6
<b>Preventing Contamination by Hands</b>						
6	IN	OUT	Hands clean and properly washed			6
7	IN	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8	IN	OUT	Adequate handwashing facilities supplied & accessible	X		6
<b>Approved Source</b>						
9	IN	OUT	Food obtained from approved source			6
10	IN	OUT	Food received at proper temperature			6
11	IN	OUT	Food in good condition, safe, and unadulterated			6
12	IN	OUT	Required records available: shellstock tags, parasite destruction			6
<b>Protection from Contamination</b>						
13	IN	OUT	Food separated and protected			6
14	IN	OUT	Food contact surfaces: cleaned & sanitized			6
15	IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
<b>Potentially Hazardous Food (TCS Food)</b>						
16	IN	OUT	Proper cooking time and temperatures			6
17	IN	OUT	Proper reheating procedures for hot holding			6
18	IN	OUT	Proper cooling time and temperature			6
19	IN	OUT	Proper hot holding temperatures			6
20	IN	OUT	Proper cold holding temperatures		X	6
21	IN	OUT	Proper date marking and disposition		X	6
<b>Consumer Advisory</b>						
22	IN	OUT	Consumer Advisory provided for raw or undercooked foods			6
<b>Highly Susceptible Populations</b>						
23	IN	OUT	Pasteurized Foods used; prohibited foods not offered			6
<b>Chemical</b>						
24	IN	OUT	Food additives: approved and properly used			6
25	IN	OUT	Toxic substances properly identified, stored, used			6
<b>Conformance with Approved Procedures</b>						
26	IN	OUT	Compliance with variance, specialized process, and HACCP plan			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS =Corrected on-site during inspection R =Repeat violation PTS =Demerit points

Compliance Status				COS	R	PTS
<b>Safe Food and Water</b>						
27			Pasteurized eggs used where required			1
28			Water and ice from approved source			2
29			Variance obtained for specialized processing methods			1
<b>Food Temperature Control</b>						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32	X		Approved thawing methods used			1
33			Thermometer provided and accurate			1
<b>Food Identification</b>						
34			Food properly labeled; original container			1
<b>Prevention of Food Contamination</b>						
35	X		Insects, rodents, and animals not present			2
36			Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38			Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
<b>Proper Use of Utensils</b>						
40			In-use utensils: properly stored			1
41	X		Utensils, equipment and linens: properly stored, dried, handled			1
42			Single-use/single-service articles: properly stored, used			1
43			Gloves used properly			1
<b>Utensils, Equipment and Vending</b>						
44			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45			Warewashing facilities: installed, maintained, used; test strips			1
46	X		Nonfood-contact surfaces clean			1
<b>Physical Facilities</b>						
47			Hot & cold water available; adequate pressure			2
48			Plumbing installed; proper backflow devices			2
49			Sewage and wastewater properly disposed			2
50			Toilet facilities: properly constructed, supplied, & cleaned			2
51			Garbage/refuse properly disposed; facilities maintained			2
52			Physical facilities installed, maintained, and clean			1
53	X		Adequate ventilation and lighting; designated areas use			1

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)	Date:
<u>LORNA M. VALDEZ</u>	
DEH Inspector (Print and Sign)	Follow-up (Circle one): <u>YES</u> NO
<u>J. LUVZ EPHOI</u>	Follow-up Date: <u>3/5/18</u>
<u>C. TAKASE EPHOI</u>	

Department of Public Health and Social Services  
Division of Environmental Health

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ESTABLISHMENT NAME LORWILL CATERING SERVICE		LOCATION (Address) #252 MARINE CORPS DRIVE, DEDEPO, GUAM	
INSPECTION DATE 2, 23, 2018	SANITARY PERMIT NO. 170002576	PERMIT HOLDER #3 VALDEZ, LORNA M	

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
PORK / BUFFET LINE	149.0	BEEF RIBS / KITCHEN WARMER	44.0
PORK RIBS / BUFFET LINE	154.0		
BEEF / BUFFET LINE	142.5		
PORK / " "	145.0		
CHICKEN SKEWERS / REAR CHILLER	41.0		
" / " "	41.0		
CHICKEN / THAWING	31.5		
BEEF / UPRIGHT WARMER	140.5		
CHICKEN / KITCHEN CHILLER	60.0		
BEEF RIBS / " "	53.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED BASED ON COMPLAINT #18-056A REGARDING CHILDREN BEING THAWED ON THE GROUND, A CUSTOMER GETTING SICK FROM THE BBQ, AND "FLIES ALL OVER".	
	THE FOLLOWING WAS OBSERVED:	
#6	EMPLOYEES NOT WASHING HANDS WHEN CHANGING TASKS. EMPLOYEES SHALL WASH HANDS WHEN CHANGING TASKS TO PREVENT CROSS-CONTAMINATION.	3/5/14
#8	NO HOT WATER, SOAP, OR PAPER TOWEL PROVIDED FOR RESTROOM. HANDWASHING FACILITIES SHALL BE PROPERLY SUPPLIED TO PROMOTE PROPER HANDWASHING PRACTICES. WLOS - HOT WATER, SOAP, PAPER TOWEL PROVIDED.	
#14	EQUIPMENT BEING WASHED IN 2-COMPARTMENT SINK & NOT BEING PROPERLY SANITIZED. EQUIPMENT SHALL BE PROPERLY WASHED, RINSED, & SANITIZED IN A 3-COMPARTMENT SINK TO PREVENT CROSS-CONTAMINATION	3/5/14

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) LORNA M. VALDEZ	Date:
DEH Inspector (Print and Sign) J. CRUZ IEPHOL	Date: 2/23/14

Department of Public Health and Social Services  
Division of Environmental Health

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ESTABLISHMENT NAME LORWILL CATERING SERVICE		LOCATION (Address) #252 MARINE DEP CORPS DRIVE, OROPERO, GUAM
INSPECTION DATE 2/23/18	SANITARY PERMIT NO. 170002516	PERMIT HOLDER VALDEZ, LORNA M.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

#20	VARIOUS PHF/TCS FOODS (BEEF, PORK, CHIX) IMPROPERLY COLD HELD ABOVE 41.0°F ALL PHF/TCS FOODS SHALL BE COLD HELD AT 41°F OR BELOW TO PREVENT BACTERIAL GROWTH. * COS - FOOD WAS DISCARDED.	3/25/18
#21	MULTIPLE FOOD ITEMS NOT PROPERLY DATE MARKED. FOODS SHALL BE PROPERLY DATE-MARKED TO PROMOTE TIMELY DISPOSITION. * COS - FOOD WAS DISCARDED.	3/25/18
#32	PHF/TCS FOODS BEING THAWED ON COUNTER. APPROVED THAWING METHODS SHALL BE USED TO PREVENT BACTERIAL GROWTH.	3/25/18
#35	PRESENCE OF 2-3 FLIES IN KITCHEN AREA. FLOOR DRAIN IN COOKING AREA IN DISREPAIR. ALL OUTER OPENINGS SHALL BE SEALED OR MAINTAINED TO PREVENT THE ENTRANCE OF PESTS AND PREVENT CONTAMINATION.	3/25/18
#41	CLEAN UTENSILS BEING STORED IN A CONTAINER WITH FOOD ALL CLEAN <sup>ER</sup> UTENSILS SHALL BE PROPERLY STORED TO PREVENT CONTAMINATION.	3/25/18
#46	SHELVING FOR EQUIPMENT WITH GREASE BUILDUP. CARDBOARD BEING USED ON TOP OF PREP TABLE. ALL NON-FWD CONTACT SURFACES SHALL BE CLEANED TO PREVENT CONTAMINATION.	3/25/18

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Person in Charge (Print and Sign) LORNA M. VALDEZ	Date: 2/23/18
DEH Inspector (Print and Sign) J. CRUZ EPHO I	Date: 2/23/18

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ESTABLISHMENT NAME <b>LARWILL CATERING SERVICE</b>		LOCATION (Address) <b>#252 MARINE COMPS DRIVE, DEDDOW, GUAM</b>
INSPECTION DATE <b>2/23/18</b>	SANITARY PERMIT NO. <b>170002516</b>	PERMIT HOLDER <b>VALDEZ, LORNA</b>

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

"A" PLACARD No. 01451 REMOVED

"B" PLACARD No. 01006 ISSUED

"RE-INSPECTION REQUEST" ISSUED

PHOTOS WERE TAKEN

BRIEFED PIC ON ABOVE

PARTIAL EVIDENCE TO SUPPORT THE COMPLAINT  
OBSERVED AT TIME OF INSPECTION

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign) <b>LORNA M. VALDEZ</b>	Date: <b>2/23/18</b>
DEH Inspector (Print and Sign) <b>J. CRUZ EPHU</b>	Date: <b>2/23/18</b>